

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

Reserve
A241.3
P942

UNITED STATES
DEPARTMENT OF AGRICULTURE
LIBRARY



Reserve

BOOK NUMBER

A241.3
P942

2 U.S.

3

50

3

A PARTIAL LIST OF REFERENCES ON

DRESSING SHRINKAGES, WEIGHTS OF PARTS, AND RAW AND COOKED POULTRY

"The Relations of the Dressed, Drawn and Edible Percentages of Various Domestic Birds."

By M. A. Jull and W. A. Maw.

In Scientific Agriculture, Vol. III, No. 10, June 1923, pages 329-338.

"The Growth of White Plymouth Rock Chickens."

By R. H. Mitchell, L. E. Card, and T. S. Hamilton.

Illinois Agr. Expt. Sta. Bul. No. 278, Urbana, Ill., June 1926, pages 71-132.

"Poultry for the Table as Influenced by Market Class and Grade."

By Belle Lowe and W. M. Vernon.

In Poultry Science, Vol. VI, No. 2, December 1926-January 1927, pages 51-61.

"Dressing Shrinkages of Bronze Turkeys."

By Stanley J. Marsden.

In Poultry Science, Vol. XVI, No. 3, March 1937, pages 112-117.

"Weights and Measurements of Parts and Organs of Turkeys."

By Stanley J. Marsden.

In Poultry Science, Vol. XIX, No. 1, January 1940, pages 23-28.

"Handifacts About Eggs and Poultry."

In U. S. Egg and Poultry Magazine, Vol. 46, No. 5, May 1940, pages 301-303.

"Handifacts About Eggs and Poultry."

In U. S. Egg and Poultry Magazine, Vol. 46, No. 6, June 1940, pages 371-372.

"Effect of Corn, Wheat, and Barley in the Diet on the Physical and Chemical Composition of Fryers and Roasters."

By W. E. Poley, A. L. Moxon, W. O. Wilson, and R. L. Dolecek.

In Journal of Agricultural Research, Vol. 61, No. 3, August 1, 1940, pages 351-354.

"Effect of Corn, Wheat, and Barley in the Diet on the Flavor of Fried and Roasted Chickens."

By W. E. Poley, Amanda Rosenquist, and A. L. Moxon.

In Journal of Agricultural Research, Vol. 61, No. 3, August 1, 1940, pages 479-490.

"The Composition of Turkeys as Affected by Age and Sex."

By Harold M. Harshaw and Robert R. Restor.

In Poultry Science, Vol. XIX, No. 6, November 1940, pages 404-411.

"Edible Meat from Two Weights of Roasters."

By Belle Lowe.

In U. S. Egg and Poultry Magazine, Vol. 47, No. 2, February 1941, pages 95-102.

"Physical and Chemical Composition of Chickens and Turkeys." (Compiled from various sources.)

By Harold M. Harshaw.

A. F. O. No. 79 (mimeographed sheet) of USDA Bureau of Animal Industry, Animal Nutrition Division, April 1942.

"What Percentage of Chicken Consists of Drumsticks, Thighs, Neck?" (Brief article quoting figures from J. H. Vondeill.)

In U. S. Egg and Poultry Magazine, Vol. 49, No. 2, February 1943, page 51.

"Relation Between Cut-up Chicken Proportions and Prices" (includes figures on edible boned and also on breast meat).

By M. A. Jull, R. E. Phillips, and C. S. Williams.

In U. S. Egg and Poultry Magazine, Vol. 49, No. 3, March 1943, pages 122-4; 139-4.

"The Composition of Turkeys of Different Varieties and Strains."

By Harold M. Harshaw, W. L. Kellogg, R. R. Rector, and Stanley J. Maraden.

In Poultry Science, Vol. XXII, No. 2, March 1943, pages 126-136.

"Weights of Parts and Percent Edible Meat Obtained from Cut-up Chickens."

By Harold M. Harshaw.

In U. S. Egg and Poultry Magazine, Vol. 49, No. 9, September 1943, pages 405-7; 432.

"For Greatest Profits in Institutions; Large Young Tom Turkeys Are Generally Best."

(Article includes L. E. Cline's data on meat yields of large and small turkeys.)

"Summary of Wayne University Yield and Cost Studies." (Table giving data on turkeys and chickens.)

In Turkey Handbook. Published by National Turkey Federation, Mt. Morris, Ill.,

1947, 83 pages, illustrated, pages 15-17; 19.

"What Kind of Turkey Gives Buyers the Most Meat for Their Money?"

By L. E. Cline.

In U. S. Egg and Poultry Magazine, Vol. 53, No. 6, June 1947, pages 18-21.

"Comparative Weight Chart."

In 2,000 Years in the Poultry Business. (Based on lecture and demonstration by Tracy C. Cowan, June 19, 1947.) Published by Dairy and Poultry Division, Armour and Company, Chicago 9, Illinois, 21 pages, illustrated, page 18.

"Relation of Size of Turkeys to (1) Economy of Production; (2) Edible Meat in Carcass; (3) Weights of Parts of Carcass."

By F. B. Headley.

Univ. of Nevada Agr. Expt. Sta. Bul. 180, Reno, Nev., July 1948, 14 pages.

"Yield of Cooked Edible Portion of Young Roasted Turkey."

By Lucy M. Alexander, Grace E. Schopmeyer, and Stanley J. Maraden.

In Poultry Science, Vol. XXVII, No. 5, September 1948, pages 579-587.

"Growth, Fattening, and Meat Production."

By O. G. Hankins and Harry W. Titus.

In Food and Life, 1949 Yearbook of Agriculture, pages 450-468, (includes on page 457 some data on chicken parts, by percentage of weight of carcass).

"From Range to the Table; What Proportion Can You Eat?"

By Earle S. Snyder.

In Canadian Poultry Review, Vol. 73, No. 1, January 1949, pages 7-10.

"Meat Yield from Live, Dressed and Eviscerated Rhode Island Red Males of Broiler, Fryer, and Light Roaster Weights."

By E. H. McNally and N. H. Spicknall.

In Poultry Science, Vol. XXVIII, No. 4, June 1949, pages 562-567.

"Yield of Edible Portion of Chicken and Various Meats Cooked by Different Home Methods."

By Lucy M. Alexander and Grace E. Schopmeyer.

In Food Technology, Vol. 3, No. 8, August 1949, pages 263-268.

"Practicability of Frozen Turkey Filets, Steaks, and Other Products."

By Grace E. Goertz, Gwendolyn L. Tinklin, and Gladys E. Vail.

In Journal of American Dietetic Association, Vol. 25, No. 10, October 1949, page 862.

"Weight Loss Due to Killing, Dressing and Drawing Poultry."

In Beacon Quality Poultry Merchandiser. Published by Beacon Milling Company, Inc., Cayuga, N. Y., 1950, 30 pages, illustrated, page 23.

"Blood Loss By Chickens During Killing."

By George W. Nowell and C. S. Shaffner.

In Poultry Science, Vol. XXIX, No. 2, March 1950, pages 271-275.

"Evisceration Shrinks Will Continue to Vary Until We Can Control Our Raw Material."

By Vic Fringle.

In U. S. Egg and Poultry Magazine, Vol. 56, No. 5, May 1950, pages 14-15.

"Poultry Meat Cost Study."

By James M. Gwin.

In American Egg and Poultry Review, Vol. 11, No. 9, September 1950, pages 18-19.

"The Approximate Yields of Dressed, Drawn and Boned Poultry in Relation to Its Live Weight."

"Average Weight Per Bird and Per Part in Grams and Percent."

"Weight of Each Cut-up Part As A Percent of Eviscerated Weight."

By James M. Gwin.

In The Delmarva Broiler Industry. Maryland Agr. Expt. Sta. Bul. A-57, College Park Md., October 1950, 35 pages, illustrated, Appendix A and B, pages 28-31.

"The Yield of Edible Meat from Different Market Classes of Chickens."

By Paul B. Brown.

In Journal of Animal Science, Vol. 9, No. 4, November 1950, page 642.

"Dressed and Eviscerated Meat Yields from Chickens at Twelve Weeks of Age."

By R. George Jaap, M. M. Renard, and R. D. Buckingham.

In Poultry Science, Vol. XXIX, No. 6, November 1950, pages 874-880.

"Turkey Shrinkages and Pricing."

By J. H. Vendell.

In Turkey World, Vol. 25, No. 12, December 1950, pages 88-89.

"Yield of Cooked Edible Portion of Turkey According to Sex, Age, Fatness, and Breast Type."

By Lucy M. Alexander, Grace E. Schopmeyer and Jessie C. Lamb.

In Poultry Science, Vol. XXX, No. 2, March 1951, pages 187-195.

"Turkey Temperature As the End Point in Roasting."

By Lucy M. Alexander, Grace E. Schopmeyer, Jessie C. Lamb, and Stanley J. Marsden.

In Poultry Science, Vol. XXX, No. 4, July 1951, pages 520-524.

"Poultry: Approximate Weights and Processing Shrinkages."

Multilithed sheet prepared by the Poultry Branch, PMA, U. S. Department of Agriculture, January 1952.

"The Relationship of the Distribution of Body Fat to the Cooking Losses with Graded Dressed Poultry."

By W. A. Maw, R. Holcomb, E. E. Rodger, and A. M. Franklin (Canadian study).
In U. S. Egg and Poultry Magazine, Vol. XLII, No. 5, May 1936, pp. 276-278.

"The Yield of Edible Meat from Different Market Classes of Chickens."

By Paul. B. Brown and H. W. Bean.

In Poultry Science, Vol. 31, No. 2, March 1952, pp. 232-234.

"Yields of Edible Meat from Cornish Crossbreds, Non-Cornish Crossbreds, and Purebred Broilers."

By C. E. Stotts and M. I. Darrow.

In Poultry Science, Vol. 32, No. 1, January 1953, pp. 145-150.

"Market Possibilities and Yields of Goslings Dressed at Various Ages."

By E. S. Snyder and H. L. Orr.

In Poultry Science, Vol. 32, No. 1, January 1953, pp. 181-182.

"Small Turkeys Are A Good Buy."

By Mahlon C. Sweet, Editor.

In Poultry Processing & Marketing, (formerly U. S. Egg & Poultry Magazine), Vol. 59, No. 1, January 1953, pp. 16; 28.

"Comparing Processing Yields of Various Broiler Strains."

By H. E. Hathaway.

In The Southeastern Poultryman, Vol. 6, No. 1, January 1953, pp. 39; 113-115.

"Edible Meat Yields from Small Turkeys Compare Favorably with Larger Birds."

By Dr. Lyle L. Davis and Marshall Coe.

In The Southeastern Poultryman, Vol. 6, No. 1, January 1953, pp. 58; 126-129.

"NIP Sponsors Test to Determine... Meat Yield of Fryer-Roasters" (Study by L. L. Davis and Marshall E. Coe).

By Turkeygram Editor.

In Turkeygram, Vol. 3, No. 3, March 1953, pp. 14; 50.



